

## Chocolate Orange Cake

Nigella Lawson, *Feast: Food to celebrate life*. Pp. 24-75

2 small or 1 large thin-skinned orange, approx. 14oz total weight  
6 eggs  
1 heaped teaspoon baking powder  
½ teaspoon baking soda  
2 cups ground almonds  
1 ¼ cups superfine sugar  
½ cup unsweetened cocoa  
Orange peel for decoration if wished



1. Put the whole orange or oranges in a pan with some cold water, bring to the boil and cook for 2 hours or until soft. Drain and, when cool, cut the oranges in half and remove any big seeds. Then pulp everything –pith, peel and all – in a food processor, or see below if you're proceeding by hand.
2. Once the fruit is cold, or near cold (though actually I most often cook the oranges the day before I make the cake), preheat the oven to 350 F. Butter and line an 8-inch spring form pan.
3. Add the eggs, baking powder, baking soda, almonds, sugar and cocoa to the orange in the food processor. Run the motor until you have a cohesive cake mixture, but still slightly knobbly with the flecks of pureed orange. Or you could chop the fruit finely by hand and then cream the butter and sugar with a wooden spoon and add the eggs one by one, alternating with spoons of mixed ground almonds and cocoa, then the oranges, though I have to say I've only ever made this the lazy way.
4. Pour and scrape into the cake pan and bake for an hour, by which time a cake tester should come out pretty well clean. Check after 45 minutes because you may have to cover with aluminum foil to prevent the cake burning before it is cooked through, or indeed it may need a little less than an hour; it all depends on your oven.
5. Leave the cake to get cool in the pan, on a cooling rack. When the cake is cold you can take it out of the pan. Decorate with strips of oranges peel or coarsely grated zest if you wish, but it is darkly beautiful in its plain, unadorned state.